



2020 Year of the Dragon

The “Year of the Dragon” celebrates the fifth of the 12 animals in the Chinese zodiac. It is a vintage Blanc de Blancs, made from a single vineyard Chardonnay block on our Thomas Road Vineyard. The Dragon symbolizes luck, flexibility, imagination and charisma. Dragon years include 1940, 1952, 1964, 1976, 1988, 2000, 2012, 2024 making this the perfect gift for anyone expecting a baby ... and for those celebrating a milestone birthday, like turning 60.

Technical Data

Appellation: Green Valley of Russian River Valley, Sonoma County

Blend: 100% Chardonnay

Alcohol: 13.5% v/v

Acidity: 5.9 g/Liter

Residual Sugar: 5.4 g/Liter

pH: 3.15

Malolactic Fermentation: 100%

Barrel Aged: None

Harvest Dates: August 20, 2020

Date Bottled: February 24, 2021

Release Date: Current disgorging, December 2023

Total Production: 680 Cases

Suggested Retail Price: \$75.00

Artisanal Winemaking: Hand harvested in the chilly fog of early morning, our Chardonnay grapes are gently pressed as whole clusters yielding base wines of great delicacy. The juice ferments slowly at 62° to 65° f retaining vibrant fruit esters. In blending this wine we chose Chardonnay lots that were a bit shy by nose with a touch of ‘fruit forwardness’ resulting in a sparkling wine that is rich and complex. The dosage is 3 ml Blanc de Blancs Turbinado LEX, 3 ml SP08 Turbinado LEX, 4 ml Deer Gate Pinot Noir.

Precision Winegrowing: At Iron Horse "Estate Bottled" means that the winemaking begins in the vineyard. Our location in Green Valley, 12 miles from the ocean, represents the very best soil, climate and aspects for Chardonnay and Pinot Noir. Our goal is to grow the best winegrapes through what we call "precision farming." All pruning, canopy management, irrigation and cover crop decisions are determined on a block-by-block (and sometimes even vine-by-vine) basis, considering both the vintage at hand and the long-term needs of the land. Certified Sustainable.

For Sparkling and Still Wine, Precision Harvesting is Key: We wait until harvest to decide sparkling or still, as the main difference is the brix level (or the amount of sugar in the grapes, less for sparklings, more for still). Then winemaker David Munksgard considers berry size (bigger is better for sparklings, smaller for still), the health of the canopy, clone selection, even small details such as the relative dampness of the cover crop can make a difference. If necessary, parts of the same block may be picked on different days.

Tasting Notes: Bright honeysuckle and white flower notes followed by honeydew melon, cantaloupe, green apple and orange flavors with bright acidity and creaminess. The texture is beautiful and the wine complex.

